

SPECIALITY WINES & CHAMPAGNES

Bin No		€
CHAMPAGNE		
121	BILLECART SALMON, BRUT RESERVE, NV	110.00
116	BILLECART SALMON, ROSE NV	140.00
118	DOM PERIGNON, '98	270.00
120	CRISTAL '00	550.00
SPARKLING WINE		
124	ROSA REGALE BRACHETTO D'ACQUI	58.50
129	GREEN POINT, SPARKLING BRUT ROSÉ, AUSTRALIA, 98	45.00
SWEET WINE		
290	PACHERENC DU VIC BILH, BRUMAIRE, ALAIN BRUMONT, 05, 500ML	56.00
292	BANYULS, DOMAINE DU MAS BLANC, RIMAGE, 03	80.00
HALF BOTTLES		
297	NECTAR, VOUVRAY MOELLEUX, MARK BREDIF, FRANCE, 96	63.00
298	CHATEAU DE FESLES, BONNEZEAUX, ANJOU, FRANCE, 05	70.00

HOT BEVERAGES

LIQUEUR COFFEES

CHOOSE FROM: IRISH COFFEE, BAILEYS COFFEE, CALYPSO COFFEE, FRENCH COFFEE € 8.00 each

POT OF FILTER COFFEE € 3.75

ESPRESSO € 3.10

DOUBLE ESPRESSO € 3.50

CAPPUCCINO € 4.25

LATTÉ € 4.25

LEAF TEAS AND HERBAL INFUSIONS € 3.75

EARLY BIRD MENU

SERVED FROM 6 TO 7PM

TWO COURSES: € 19.00

THREE COURSES: € 21.50

STARTERS

SOUP SHOTS

A SELECTION OF FIVE HOMEMADE SIGNATURE SOUPS

OUR EARLY BIRD

ROASTED QUAIL, VEGETABLE "A LA GRECQUE", CORIANDER EMULSION

SALMON STYLE

A TRIO OF ORGANIC SALMON SERVED IN THREE DIFFERENT WAYS

MAIN COURSES

ROASTED BREAST OF CHICKEN

PEAS "A LA FRANCAISE", MADEIRA AND MUSHROOM SAUCE

SOYA GLAZED PORK BELLY

WILTED SAMPHIRE, ROASTED POTATO, HAZELNUT AND SPLIT JUS

FISH OF THE DAY

DESSERTS

ORANGE AND CINNAMON CRÈME BRULÉE

RASPBERRY AND CHOCOLATE TART

VANILLA ICE CREAM

APPLE CRUMBLE

HONEY ICE CREAM

SIDE ORDERS (€ 3.50 EACH)

MESCLUN SALAD
WITH BALSAMIC DRESSING

HAND CUT CHIPS
COOKED IN DUCK FAT

CLARENCE POTATO GRATIN

ONION RINGS

ALL PRICES INCLUDE VALUE ADDED TAX

MARKET MENU

AVAILABLE FROM 7PM

TWO COURSES: € 26.00 THREE COURSES: € 29.00

STARTERS

MARBRÈ DE FOIE GRAS

FIG JELLY, CONFIT KUMQUAT, GINGER BREAD SPICES

GALWAY BAY OYSTERS

COOKED IN ITS OWN JUICE, DUBLIN BAY PRAWN MOUSSE, WHITE WINE CREAM SAUCE

CURED SALMON

BEETROOT AND GOATS CHEESE CANNELLONI, POTATO BLINIS, DILL AND HONEY DRESSING

PAN FRIED SCALLOPS

*PARMESAN AND MUSHROOM POLENTA, CHORIZO, PINE NUTS,
CAPERS AND CONFIT TOMATO DRESSING
5 EUROS SUPPLEMENT*

CRÉPINETTE OF BRAISED OXTAIL,

CRISPY BABY VEGETABLE SALAD, CARROT AND NUTTY BUTTER MOUSSELINE, RED WINE SAUCE

CONFIT DUCK LEG

MIXED MUSHROOM TORTELLINI, ROASTED BABY ARTICHOKE, BALSAMIC JUS

VEGETARIAN

PUMPKIN RISOTTO

*ARBORIO RISOTTO RICE, CONFIT AND PURÉE PUMPKIN, ROCKET SALAD,
PARMESAN AND HAZELNUT FOAM*

BEETROOT SOUP

SPINACH AND GOATS CHEESE RAVIOLI

ROSTI POTATO AND POACHED HEN EGG

THYME HOLLANDAISE, MINTED PEA PURÉE

RED WINES

Bin No		€
	FRANCE	
	BORDEAUX	
203	CHATEAU PICQUE CAILLOU, PESSAC-LEOGNAN, 04	58.00
206	CHÂTEAU DE PEZ ST ESTEPHE, 01/02	91.50
207	CHATEAU ROC DE CAMBES, COTES DE BOURG, 01	98.00
	RHONE VALLEY	
212	CROZES-HERMITAGE, "DOMAINES YANN CHAVE", 05	47.00
	BURGUNDY & BEAUJOLAIS	
220	MOULIN A VENT, 'TERRES DOREES', J.P. BRUN, 06	46.50
223	NUITS ST GEORGES, DAVID DUBAND, 04	81.50
	SOUTHERN FRANCE	
231	DOMAINE GARDIES, "VIEILLES VIGNE", COTES DU ROUSSILLON VILLAGES, 06	43.50
232	DOMAINE CLAVEL, COPA SANTA, COTEAUX DU LANGUEDOC, 03	51.00
	SOUTH AMERICA	
269	EXPLORER, PINOT NOIR, CASABLANCA VALLEY, CHILE, 03	90.00
	ITALY	
246	SANDRONE, NEBBIOLO, D'ALBA, 05/06	80.00
249	CHIANTI, RUFINA, BUCERCHIAL, 98	70.00
243	MASOTTINA MERLOT, PIAVE, 07	30.00
241	SELLA&MOSCA, TANCA FARRA, 00	48.00
	USA	
253	RAVENSWOOD, ZINFANDEL, LODI, SONOMA, 06	30.00
253a	BADGER MOUNTAIN, SYRAH, 100% ORGANIC, 04	36.00
256	DAVID BRUCE, PINOT NOIR, TRUCHARD VINEYARD, CANEROS, 01	90.00
	AUSTRALIA	
267	CHATEAU REYNELLA, SHIRAZ, MCLAREN VALE, 05	49.00
270	HOWARD PARK CABERNET SAUVIGNON, WESTERN AUSTRALIA, 01/02	83.00
	NEW ZEALAND	
273a	BRIDGE PA, SYRAH, HAWKE'S BAY, 04	54.50

WHITE WINES

Bin No		€
	FRANCE	
	BURGUNDY	
151	CHABLIS, DOMAINE SEGUINOT, BORDET, 07	43.00
152	CHATEAU DE RULLY, DOMAINE RODET, 03	53.00
153	DOMAINE EMILIAN GILLET, JEAN THEVENET, VIRE CLISSE 03	59.00
154	CHABLIS, 1ER CRU "MONT DE MILIEU", ALBERT PIC, 02	65.50
155	SAINT-AUBIN 1ER CRU "LES FRIONNES", H. LAMY, 06/07	77.00
	LOIRE VALLEY	
161	VOUVRAY, "VIGNE BLANCHE", MARC BREDIF, 04	43.00
162	MENETOU-SALON, DOMAINE DE CHATENOY, 06	43.00
164	POUILLY FUMÉ, CHÂTEAU DE TRACY, CONTESSE D'ESTUIT D'ASSAY, 06	57.50
	ALSACE	
167	SIPP MACK, GEWURZTRAMINER, VIELLES VIGNES, 04/05	45.00
168	SIPP MACK, RIESLING GRAND CRU, ROSACKER,04	52.00
	RHONE VALLEY & PROVENCE	
148	CHATEAUNEUF DU PAPE, CLOS DES PAPES, 02	95.00
147	CHATEAU SIMONE, PALETTE, 00	85.50
	SPAIN	
169a	ESPERANZA, VERDEJO, VIURA RUEDA, 08	29.00
169	ENATE GEWURZTRAMINER, '06	39.50
170	TERRAS GUADA O ROSAL, ALBARINO, RIAS BAIXAS, 07	45.00
	ITALY	
171	TERRE BIANCHE, ALGHERO, SARDINIA, 05	30.00
174a	SOAVE CLASSICO, MONTE FIORENTINE, 05	46.50
	NEW ZEALAND	
184	SHERWOOD, SAUVIGNON BLANC, MARLBOROUGH, 07	37.00
	SOUTH AFRICA	
191a	POST HOUSE, CHENIN BLANC, STELLENBOSCH, 04/06	37.50

MAIN COURSES

GOOSE

ROASTED BREAST AND CONFIT OF LEG IN A PASTILLA, CARAMELISED APRICOT,
ASPARAGUS SPEARS, BIGUARADE SAUCE

PAN FRIED RIB EYE OF IRISH BEEF

POMME "PONT NEUF", ONION RINGS, BEARNAISE SAUCE
5 EUROS SUPPLEMENT

ROASTED RACK OF LAMB

LAMB SWEET BREAD, TRUFFLED MASHED POTATOES, TOMATOES AND BROAD BEANS,
MADEIRA AND THYME JUS

COD WITH PARMESAN HERB CRUST

PEAS "A LA FRANÇAISE", MOREL CREAM SAUCE

PAN FRIED FILLET OF SEA BASS "DULGLÈRE"

BABY BOILED POTATO, LEEK FONDUE, LIGHT TOMATO AND FISH SAUCE

SEABREAM COOKED IN PUFF PASTRY

WITH GINGER, CARROTS AND LEEKS SERVED WITH A SAUCE CHORON

SIDE ORDERS (€ 3.50 EACH)

MESCLUN SALAD
WITH BALSAMIC DRESSING

HAND CUT CHIPS
COOKED IN DUCK FAT

CLARENCE POTATO GRATIN

ONION RINGS



DESSERTS

CHOCOLATE FONDANT

CARAMELISED HAZELNUT, STOUT ICE CREAM

LEMON TART

CHOCOLATE SORBET

TOFFEE SOUFFLE

SERVED WITH BANANA AND LIME ICE CREAM

CARAMELIZED PEARS

HONEY ICE CREAM, CAMEL SAUCE

SELECTION OF IRISH AND CONTINENTAL CHEESE

SERVED WITH CHUTNEY AND CRACKERS

APERITIFS

THE TEA ROOM KIR € 5.00

WHITE WINE WITH YOUR CHOICE OF CRÈME DE LIQUEUR

CHOOSE FROM: PÊCHE OR CASSIS

THE TEA ROOM ROYALE € 10.00

PROSECCO WITH YOUR CHOICE OF CRÈME DE LIQUEUR

CHOOSE FROM: PÊCHE OR CASSIS

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## OUR SELECTION

| Bin No                          |                                                                | € Bottle | € Glass |
|---------------------------------|----------------------------------------------------------------|----------|---------|
| <b>WHITE WINE</b>               |                                                                |          |         |
| 193a                            | FLEUR DE VIGNE BLANC, UGNI BLANC COLOMBARD                     | 25.00    | 5.50    |
| 193                             | CHILENSIS, SAUVIGNON BLANC, CENTRAL VALLEY, CHILE, 08          | 26.00    | 6.00    |
| 179a                            | FERN GROVE, SAUVIGNON / SEMILLION, WESTERN AUSTRALIA, 07       | 27.00    | 6.50    |
| 186                             | HUNGERFORD HILL, CHARDONNAY, SOUTH EASTERN AUSTRALIA, 06       | 28.00    | 6.50    |
| 172a                            | PINOT GRIGIO, GABRIELLA, ITALY                                 | 30.00    | 7.00    |
| 190                             | MONT ROCHELLE, SAUVIGNON BLANC, WESTERN CAPE, SOUTH AFRICA, 07 | 31.00    | 7.50    |
| 183                             | VILLA HUESGEN "BY THE GLASS", REISLING, MOSELE, GERMANY, 08    | 32.00    | 8.00    |
| <b>RED WINE</b>                 |                                                                |          |         |
| 272                             | CHILENSIS, CABERNET SAUVIGNON, CENTRAL VALLEY, CHILE, 08       | 26.00    | 6.00    |
| 280                             | CHILENSIS, MERLOT, CENTRAL VALLEY, CHILE, 08                   | 26.00    | 6.00    |
| 266                             | FERN GROVE, CABERNET MERLOT, WESTERN, AUSTRALIA, 06            | 27.00    | 6.50    |
| 282                             | HUNGERFORD HILL SHIRAZ, SOUTH EASTERN AUSTRALIA, 06            | 28.00    | 6.50    |
| 263                             | CRIOS MALBEC, DE SUSANA BALBO, MENDOZA, ARGENTINA, 07          | 34.00    | 8.00    |
| 219                             | FLEURIE, JABOULET, BEAUJOLAIS, FRANCE, 06                      | 39.00    | 9.50    |
| <b>CHAMPAGNE &amp; PROSECCO</b> |                                                                |          |         |
| 123                             | MASOTTINA PROSECCO                                             | 30.00    | 9.50    |
| 106                             | PANNIER BRUT, NV                                               | 75.00    | 14.50   |
| 108                             | PANNIER ROSÉ, NV                                               | 84.00    | 16.00   |

**EVERY FRIDAY LIVE MUSIC IN TEA ROOM**

**FROM 8.00PM TO 11.00PM**

**THE BOYLAN | BUCKLEY TRIO**

